

habitat

{Lunch Menu}

HABITAT CLASSICS

Jamón Ibérico, 5 jotas. *acorn fed Spanish black pig*
48

Prosciutto Americano. *La Quercia, Iowa*
24

Pà Amb Tomàquet. *Catalan-style toasted
pan de cristal, fresh tomato*
6

Kale Tempura. *kimchee mayonnaise*
14

Mussels. *garlic & miso butter*
22

Clams. *vermouth & orange*
30

8 Oz Prime Fillet Mignon
48

Salmon. *cooked 3 ways*
32

Coquelete. *baby chicken*
31

BOCATAS & COCAS

served with house fries or salad

Burger. *chef's house mix beef, bacon,
cheese, pickled onions*
19

Add foie gras 15 truffles 10 organic egg 2

Smoked Picanha. *multigrain, cheddar, ancient
mustard, pickles, horseradish*
12

Mushroom. *cheese and truffle panini*
12

Margarita
14

Jamon Iberico
14

Carnitas, *huitlacoche, chipotle, cotija*
16

SALAD BUFFET

Fresh selections of local produce
19

DESSERT

Cheesecake. *red fruits*
8

70% Chocolate Textures Habitat
8

Compressed Seasonal Fruit Salad
8

Assorted Ice Creams and Sorbets
8

Bread Pudding
*Sweet potato "pie" custard, caramelized miso,
chai tea ice cream, black sesame*
12

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{Dinner Menu}

CHARCUTERIE

Prosciutto Americano. *La Quercia, Iowa*
24

Fish Sobrasada. *country toast, fresh horseradish*
18

Grilled Domestic Burrata. *tomato compote, basil*
22

Add Pà Amb Tomàquet
Catalan-style toasted pan de cristal, fresh tomato
6

Jamón Ibérico, 5 jotas. *acorn fed Spanish black pig*
48

Housemade Mojama. *cured bigeye tuna loin*
19

Salt Cured Foie Gras. *tomato chutney, smoked milk bread*
27

Paté de Campagne Habitat. *house pickles, grain mustard*
22

LIVE GREEN CART

Seasonal Harvest, *picked tableside.*
Choose your Experience:

Sea Urchin Caesar
16 per person

Waldorf
14 per person

RAW

King Oyster Carpaccio 18
pinenuts & truffle "gnocchi"

Artichoke Carpaccio 18
vanilla oil, macadamia nuts, water chestnuts

Heirloom Beet Tartare 18
endives, crème fraîche, pistachio, raspberry

Habitat Caprese 18
cherry tomatoes, basil oil, tomato water, mozzarella spheres

Shrimp Carpaccio 19
textures of onion, shrimp essence, crispy ebi

Bacalao Salad 24
orange, walnuts, pearl onion

Local Cobia 19
soy brown butter, sea beans, lemon, "sea water"

Hamachi Aguachile 24
watermelon, guajillo, fresh wasabi

Wagyu Milanese Cruda 24
black soy, pickled romaine, tomatoes

Wahoo "Esqueixada" 24
olive spheres, grated tomato, white soy

Presa Ibérico Carpaccio 26
granny smith, pistachio, manchego, pickled peppers

Caviar Service
Sell by 10grms, 20grms, per kilo
Served with blinis, mantequilla compuesta.
Ask your server for details

COOKED

Heritage Pig Ear 11

Buñuelos de Bacalao 14
cod fritters, aioli

Croquetas de Jamon Ibérico 5 Jotas 22
fresh iberico ham

"Carta Fata" 18
bok choy, lotus root, enoki mushrooms, miso broth

Eggplant Parmigiana Habitat 18
tomato compote, cherry tomatoes, mozzarella balloon

Whitebait "chicharron" 18
Nori béarnaise

Meatballs 17
baby squid, squid ink, catalonian picada

Black Cod 26
"corn of the cob", salsa mole, huitlacoche

Kale Tempura 14
kimchee mayonnaise

Patatas Arrubradas 16

Squab Rice 31
red cabbage, golden delicious apple

Canneloni 22
meat, mushroom, truffle
Add Truffle: Ask your server.

Shrimp and Artichoke Suquet 28
Camomile oil

Boneless Chicken Wings 18
bbq sauce, stilton, walnut, celery

Consuming rare or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and/or immune disorders, you are at greater risk of serious illness from rare or undercooked foods.

**menu subject to change*

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{Dinner Menu}

WOOD FIRE GRILL

Spanish Octopus. *potato espuma, pimentón oil*

21

Grilled Seasonal Mushrooms. *citronette*

24

Clams. *vermouth & orange*

30

King Crab. *black garlic butter*

38

Mussels. *garlic & miso butter*

22

Salmon. *cooked 3 ways*

32

Maine Lobster Thermidor

42

Coquelete. *baby chicken*

31

Veal Marrow. *shallots*

19

Lamb Ribs

38

8 Oz Prime Fillet Mignon

38

Fish Market. *ask your server for daily selections*

Meat Market. *ask your server for daily selections*

SIDES

Celery Root Puree

9

House Fries

9

Roasted Sweet Potato

9

Potato Gratin

9

Roasted Fingerling Potatoes

rosemary, sour cream

9

DESSERT

Compressed Seasonal Fruit Salad 12

figs, passion fruit, rose essence, toffee

Barba-Papa 12

Pineapple, coconut, ginger, fennel

Ningyo Yaki 12

Apple pie

Bread Pudding 12

Sweet potato "pie" custard, caramelized miso, chai tea ice cream, black sesame

Bread and Chocolate 12

chocolate and virgin olive oil

Black Forest 11

chocolate, cherry, kirsch

Seasonal sorbet and ice cream 11

ask your server for daily selections

Petit four service From La Confiteria

ask your server for daily selections

www.habitatmb.com

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